

LP/NATURAL CONVERSION KIT INSTRUCTIONS

CT-365 SEALED BURNER COOKTOPS

CKL-CT365 Natural to LP
CKN-CT365 LP to Natural

Before you begin, read these instructions completely and carefully.

WARNING

This conversion kit must be installed by a qualified service agency in accordance with the manufacturer's instructions. All applicable codes and requirements of the authority having jurisdiction must be followed. If the information in these instructions is not followed exactly, fire, explosion or production of carbon monoxide may result, causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

PARTS INCLUDED	TOOLS NEEDED	
Main Burner Orifice (5)	1/8" Flat-blade Screwdriver	Phillips Screwdriver
Simmer Burner Orifice (5)	Adjustable Wrench	Ratchet with 1-1/16" Hex Deep Socket
Valve Bypass Jet (5)	7mm Nut Driver	25/32" Socket
Conversion Sticker (1)	4mm Nut Driver (included)	Manometer
Valve Stem C-Clip (5)		

CAUTION:

Before proceeding with the conversion, shut-off gas supply to the appliance prior to disconnecting the electrical power.

STEP 1

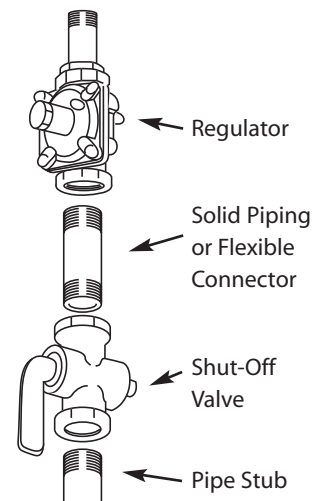
GAS SUPPLY

Measure the incoming gas pressure to the regulator.

With the installation of this conversion kit, the cooktop should operate on LP gas at 10" of water column pressure and on natural gas at 4" of water column pressure.

- The pressure regulator must be connected in series with the manifold of the cooktop and must remain in series with the supply line.
- When checking the regulator, the inlet pressure must be at least 1" greater than the regulator output setting.
 - If the regulator is set for 10" of water column pressure, the inlet pressure must be at least 11".

For proper operation, the maximum inlet pressure to the regulator must be no more than 14" of water column pressure for LP gas and 9" water column pressure for natural gas.



**Connection: 1/2" N.P.T. -
minimum 5/8" dia. metal flex line.**

IMPORTANT:

Disconnect the cooktop and the individual shut-off valve from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psig. Isolate the cooktop from the gas supply piping system by closing the individual manual shut-off valve to the cooktop during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig.

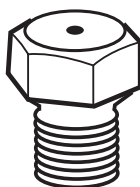
STEP 2

REPLACE ALL BURNER AND VALVE ORIFICES

A. To Remove the Cooktop

Cooktop removal is required for:

- Gas piping inspection
- Wiring service
- Valve replacement
- Jet holder service
- Manifold service
- Indicator light replacement
- Bezel replacement



Main Jet



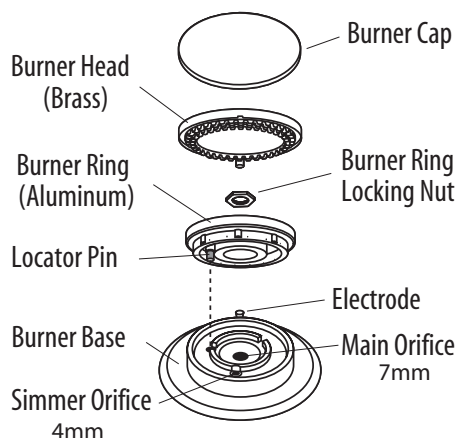
Simmer Jet



Valve Bypass Jet

To remove the cooktop:

1. Remove the valve knobs.
2. Remove the burner caps and main burner head (brass).
3. Remove the brass nut using a 1-1/16" socket or adjustable wrench and lift the burner ring from the assembly.
4. Remove the large brass orifice tube from the center of each burner base using a 25/32" socket.
5. Lift each burner base and disconnect the push-on wire terminal from the spark electrode. Place the burner base assemblies in a safe place.



6. Raise the cooktop front about 6" and disconnect the 6 pin connector under the cooktop adjacent to the left front valve.
7. Push the spark electrode wire through the holes in cooktop.
8. Pick the cooktop straight up and place in a safe area where it will not be scratched or accidentally knocked over.
9. To install the cooktop, reverse the procedure 1 through 8.

B. To Access Burner Orifices/Jets:

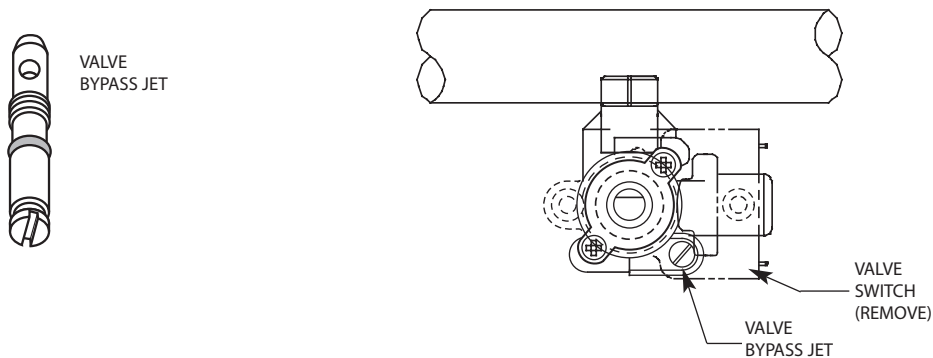
Unscrew the orifice using an appropriately sized conventional socket or nut driver. Use a piece of sticky tape in socket to prevent the loose orifice from falling out.

Verify that the orifices in the kit match the chart sizes and replace the orifices.

C. To Access Valve Bypass Jets:

Remove the c-clips that retain the valve switches and slide the switches off of the valve shafts. Locate the valve bypass jet in the valve body. Using a small 1/8" flat-blade screwdriver, carefully remove the valve bypass jets.

Replace each orifice with the marked orifice from the kit. Ensure that the replaced orifice is firmly seated in the valve.



ORIFICE SIZES – NATURAL GAS

LOCATION	MAIN			SIMMER (LOW)			VALVE ORIFICE (SIMMER)		
	SIZE	MARKING	RATE	SIZE	MARKING	RATE	SIZE	MARKING	RATE
REAR	1.51mm	151	11K Btu/hr	0.57mm	P	3000 Btu/hr	0.71mm	71	1200 Btu/hr
FRONT	1.51mm	151	11K Btu/hr	0.57mm	P	3000 Btu/hr	0.71mm	71	1200 Btu/hr
CENTER	2.0mm	200	17.5K Btu/hr	0.57mm	P	3000 Btu/hr	0.71mm	71	1200 Btu/hr

ORIFICE SIZES – LP GAS

LOCATION	MAIN			SIMMER (LOW)			VALVE ORIFICE (SIMMER)		
	SIZE	MARKING	RATE	SIZE	MARKING	RATE	SIZE	MARKING	RATE
REAR	0.89mm	89	10K Btu/hr	0.37mm	G	3000 Btu/hr	0.45mm	45	1200 Btu/hr
FRONT	0.89mm	89	10K Btu/hr	0.37mm	G	3000 Btu/hr	0.45mm	45	1200 Btu/hr
CENTER	1.10mm	110	15K Btu/hr	0.37mm	G	3000 Btu/hr	0.45mm	45	1200 Btu/hr

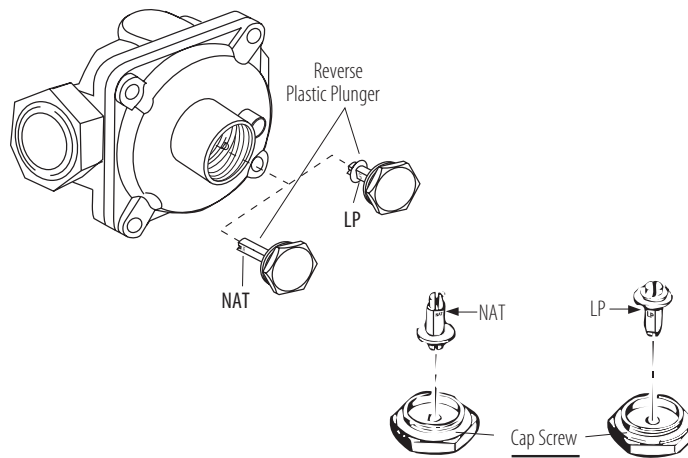
STEP 3

CONVERT THE PRESSURE REGULATOR

WARNING

Do not remove the pressure regulator from the cooktop.

To convert the regulator from Natural Gas to LP gas or LP to Natural, remove the cap screw using an adjustable wrench and reverse the plastic plunger (make sure the plunger is firmly “swapped” and seated in the cap screw, see illustration to right).



STEP 4

CHECK FOR LEAKS

WARNING

Check for leaks before attempting to light the burners.

- Check to be sure all controls are in the OFF position.
 - Turn on the gas supply at the shut-off valve.
 - Use a leak detector at all connections. If a leak is detected, tighten the connection and test again.
- DO NOT USE A FLAME TO CHECK FOR GAS LEAKS.

STEP 5

ASSEMBLE BURNERS, CHECK IGNITION

Replace the cooktop, reconnect the wiring and reassemble the burners as shown in Step 2.

Check for proper ignition:

- Connect Electrical.
- Push in one control knob and turn 90° to “HI” position.
- The igniter will spark and the burner will light; the igniter will cease sparking when the burner is lit. (Note that all burners will spark.)

- The first test may require some time while air is flushed out of the gas line.
- Turn knob to “OFF”.
- Repeat the procedure for each burner.

STEP 6

CHECK FLAME QUALITY

Check for proper burner flame characteristics (see illustrations).

Burner flames should be blue and stable. **Some yellow** tipping may be normal on LP Gas. The flame should not have excessive noise or lifting of the flame from the burner.

Due to differences in gas characteristics and burner usage (i.e. gas pressure, cleanliness, etc.), burners may perform differently.

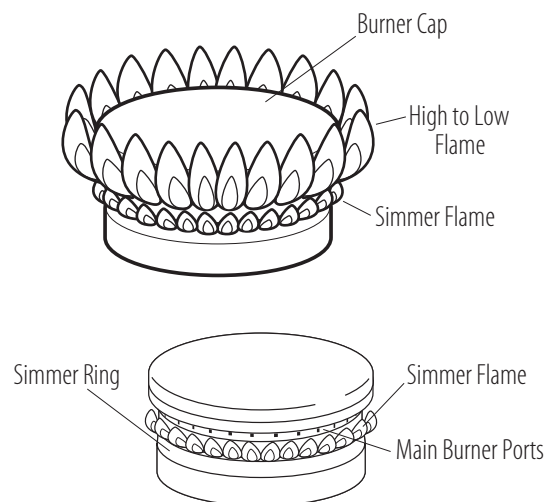
Burner Operation

Two flames are used on all five burners. These dual flame burners have an upper ring of main burner ports which produce the main flame for high heat cooking from the “HI” knob setting to the “LO” knob setting.

The bottom simmer flame is used for simmer heat cooking operations such as melting chocolate, holding food at serving temperature and simmering. Both flames are lit when the knob is between “HI” and “LO”. Only the simmer flame is lit when the knob is in the “SIM” position.

Burner Adjustment

- There is no air shutter adjustment, etc. on this burner.
- The only adjustment available is to clean the burners and clean or replace orifices.



STEP 7

COMPLETE AND ADHERE CONVERSION STICKER TO THE COOKTOP BOTTOM SURFACE

Complete the required information on the Conversion Sticker and adhere to the bottom of the unit next to Rating Plate Sticker. **The Conversion sticker MUST reflect the change in fuel.**

CONVERSION STICKER SAMPLES

A. From Natural Gas to LP

<p>THIS CONVERSION RATING LABEL RELATES TO THE FOLLOWING DCS MODELS: CT-365</p> <p>SUPPLY PRESSURE - MINIMUM 11" W.C. MAXIMUM 14" W.C.</p> <p>MANIFOLD PRESSURE - 10" W.C.</p> <p>INPUT RATINGS - CENTER - 15,000 BTU/HR FRONT - 10,000 BTU/HR REAR - 10,000 BTU/HR</p> <p>CONVERSION KIT PART. CKL-CT365</p>
<p>THIS APPLIANCE HAS BEEN CONVERTED ON <input type="text"/></p> <p>FROM NATURAL GAS TO LP GAS WITH CONVERSION KIT PART NO. CKL-CT365</p> <p><input type="text"/></p> <p>Name and address of qualified installer or service organization WHO ACCEPTS RESPONSIBILITY FOR THE CORRECTNESS OF THE CONVERSION</p>

B. From LP to Natural Gas

<p>THIS CONVERSION RATING LABEL RELATES TO THE FOLLOWING DCS MODELS: CT-365</p> <p>SUPPLY PRESSURE - MINIMUM 6" W.C. MAXIMUM 9" W.C.</p> <p>MANIFOLD PRESSURE - 4" W.C.</p> <p>INPUT RATINGS - CENTER - 17,500 BTU/HR FRONT - 11,000 BTU/HR REAR - 11,000 BTU/HR</p> <p>CONVERSION KIT PART. CKN-CT365</p>
<p>THIS APPLIANCE HAS BEEN CONVERTED ON <input type="text"/></p> <p>FROM LP GAS TO NATURAL GAS WITH CONVERSION KIT PART NO. CKN-CT365</p> <p><input type="text"/></p> <p>Name and address of qualified installer or service organization WHO ACCEPTS RESPONSIBILITY FOR THE CORRECTNESS OF THE CONVERSION</p>

NOTES



PERFECT HEAT.™

5800 Skylab Road, Huntington Beach, CA 92647
Tel: (714) 372-7000 Fax: (714) 372-7001
Customer Service: (888) 281-5698
www.dcsappliances.com

As product improvement is an ongoing process at DCS, we reserve the right to change specifications or design without notice.